

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	11 DAY	August	2023 YEAR
Requested by:	Alejandra Zeped NAME	da Di	strict Operations Coordinator POSITION
Transmitted by:	ICE Denver Fiel	utive Review Unit POSITION	
Were electronic files sent	?		
Yes 🗸	No 🗌		
How many people are current Number of people current FORMAL COUNTS: 2	ly cohorted/quar	•	rantined due to sickness?
How many people were	most recently fo	ormally count	ted in this facility?
Number of people most re	•	-	
How many people forma  Female: 37  Male: 684  Nonbinary: 0  Prefer not to say: 0		nis facility ide	entify as the following gender?



How many people formally counted in this Number of people that identify as transge How many people were brought into the to Number of people brought into the facility	nder: facility this week?	sgender? 4
How many people have left the facility this	s week?	_
Number of people who left the facility this		
How many people and where did those w	ho left the facility go?	
- · ·		
,	unknown	
Formally removed from the United State		
Moved to another facility: unknown	_	
Other: unknown		
How many people are currently being hou		
Number of people who are being housed in	125 the Annex:	
<i>Male:</i> 88		
Female: 37		Tabal sa dasa dasa
CONFIRMED COVID-19 CASES:	New Cases	Total to date since 3/30/2020*:
Individuals Housed in GEO Facility:	this week:	915
ICE Detainees:	0	1608
ICE Employees:	0	2
GEO Employees:	0	309
DOCUMENTS RECIEVED:		
Daily Kitchen Opening and Closing Check	lists.	
Yes 🗸	No	
Daily Foods Production Service Records:		
Yes 🗸	No	
Temperature Logs:		
Yes ✓	No	
Law and Leisure Library Logs:  Yes	No 🗸	
Medical Staffing Update:	/VU 🔽	
Yes 🗹	No 🗌	

<sup>\*</sup>All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.4

#### **SUPPLEMENTAL NOTES:**

Request for information was made on 8/9/23 and it was received on 8/9/23.

The population counts are current as of 8/9/23.

#### Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 1 Assistant Health Service Administrator
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 4 Medical Records Clerks
- 9 RN's
- 7 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 8/9/23.

No change in staffing level.

#### Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

#### Law Library:

The below table indicates how many people from each pod request access to the law library during the time period indicated.

Dates:	08/03/202	08/03/2023-08/09/2023						
North		Annex						
A1	0	Α	0					
A2	30	В	0					
A3	0	С	10					
A4	0	D	8					
B1	0	E	4					
B2	27	F	0					
B3	28	G	0					
B4	0	L	0					
C1	10	M	3					
C2	24	N	4					
C3	14	X	0					
C4	9	Υ	5					
E1	0	Z	24					
E2	0	RHU	0					
D1	0							

Nationalities:
These countries are the most represented among the migrants. Information current as
of 8/9/23.
1.Mexico
2.Senegal
3. Mauritania
4. China
5.India
Temperature Checks:
Logs provided, see attached documents.
COVID-19 Updates:
Per the facility, there were no new cases among GEO and ICE Staff. They reported no
new cases among ICE detainees and other GEO detainees. Official COVID-19 statistics
for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff and are
current as of 8/9/23.
Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. That statistic was sent to the office on 8/23/23.



vate: 8.6.23 Shift Check	list	Al	M	PN	1	Com	ments					
		No	Yes	No	Yes			•				
All areas secure, no evider	nce of theft		6									
Workers reported to work			1		Y							
fever, cough, shortness	of breath, chills,		1		Ÿ							
no skin infection, and			X		Y							
Kitchen is in good general	appearance		X		¥						,	
All kitchen equipment ope	erational & clean	X	N N		4	180 6					0	M
All tools and sharps inven			X		4		٥					
All areas secure, lights ou					4							
PRODUCTION SHEET	Menu Items	cereal	scrm eggs	bk sausg	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	AT	Vdo	1166	AT	193	AT	AT	RT	36	RT	RT
Dicarrack	Menu Items	turkey sliced	pota saladı	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad
Lunch	Temperatures	40	40	40	40	D.T	40	12T	27	RI	21	40
	Menu Items	Ench	span	pinto	salsa	salad	dress	corn	marg	drin	frui	chee
		cassero	rice	beans			-ing	bread		k	t	se
Dinner	Temperatures	138	179	189	BT	33	BT	BI	38	MIC	RT	38
I. H MACHINE				mperature		Wash 150+		Rinse180+		If Needed		
Temperature according to manufac	turer's specifications			Breakfast		150		178		low temp		
and chemical agent used in Final R	inse			Lunch		155		149		10w test		ty
				Dinner		157		180				myo
POT and PAN SINK				mpera		Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by	chemical agent used			Breakfast		11 #		118		90	000	n
				Lunch		112			5	200	ppi	27
				Dinne	r	11	2		5	200	pop	
FREEZER and WALK-	IN	Te	mpera	ture		Freeze		Walk-ii 35-40 F			Walk 35 – 4	
	1 337 11 '				N	or belo		37			41	+0 1
Record temperatures, Free					M PM	-31		37			1	>
Record temperatures, Free		Tempe	wature			- L	Room	Store I			4	
STORAGE	DRY STORAGE		raturt			•						-
Record temperatures Dry Storage Areas					M	70		70				
Record temperatures, Dry Storage Areas					M	10	<u> </u>	71	,			
Hot- Water Temps in sin	k	A	Μ		M							
		121	4	17					1			1

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

8-7-23

Signature, Cook Supervisor (PM)



Date: 8-5-23	SATUR	DAY	Tir	ne: 04	100	AM	Time	:1300	PM		Cycl	e 4
Shift Chec	klist	A	M	PI	M	Com	ments					
,		No	Yes	No	Yes				9			
All areas secure, no evide	ence of theft		X									
Workers reported to work			X		X							
fever, cough, shortness			X		Y							
no skin infection, an			X		Y						5	
Kitchen is in good genera			X		Y							
All kitchen equipment op		X			7	-						4
All tools and sharps inver			X		X	411		_				
All areas secure, lights or	it, exits locked				X				ŀ	v		
PRODUCTION SHEET	Menu Items	oat meal	scrm eggs	bk sausg	jelly	bis -cuit	marg	sugar	coffee	milk	che ese	PB
Breakfast	Temperatures	190	177	184	RT	RT	36	RT	RT	36	36	RT
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	grn turky	tea		fruit
Lunch	Temperatures	180.1	1853	1864	40	40	QT.	DT.	1756	et		PT
	Menu Items	ckn stir fry	rice	car -rots	marg		bread	drink	jelly	PB	frui t	raw veg
ner	Temperatures	185	178	170	38	BT	BT	BT	BT	RT	RT	38
DISH MACHINE		1	Ter	mpera	ture	Wash	150+	Rinse	180+	If Ne	eded	
Temperature according to manufact	turer's specifications			Breakfast		15.3			8	low temp.		0.
and chemical agent used in Final R	inse			Lunch		155		179		low temp		
				Dinner		156		180		100 1011		
POT and PAN SINK		Ì	Ter	nperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm		ppm
Final Rinse Temps determined by	chemical agent used			reakfast		117		118		20	depo	N.
				Lunch		119	2	110	5	200	BBIN	7
				Dinner	r	115	2	11	5		Par	
FREEZER and WALK-I	N	Ter	nperat	nre		Freeze	r 0	Walk-in		~~~	Walk	-in
						or belo	w	35-40 F			35 – 4	
Record temperatures, Free				A	M	-9		36	7		39	4
Record temperatures, Free	zer and Walk-ins			P	M	-8.	1	38			40	
STORAGE	DRY		ature	45-80		Spice	Room	Store R	m			8
Record temperatures Dry S	Storage Areas			A	M	69		70				
Record temperatures, Dry	Storage Areas			Pl	M	69		78				
Hot- Water Temps in sin	k	AM	1	PN	Л	-1						
<b>~</b>		120	4	121								

FOOD SERVICE MANAGER

87.23 DATE Signature, Cook Supervisor (PM)



Date: 8-4.23		RIDAY Time: 7400					Omments PM Cycle 4								
Shift Check	klist	+		$\leftarrow$			ments								
		No	Yes	No	Yes	_									
All areas secure, no evide			X	The said											
Workers reported to work															
fever, cough, shortness		1	X												
no skin infection, an		-	7												
Kitchen is in good genera		-	K												
All kitchen equipment op		X				-					-				
All tools and sharps inver			と							-					
All areas secure, lights ou	t, exits locked							Υ.		_		_			
PRODUCTION SHEET	Menu Items	cereal	Freh toast	syrup	bk saus	PB	marg	sugar	coffee	milk	Diet jelly	fruit			
Breakfast	Temperatures	BI	152	RT	185	BT	36	RT	AT	36	RT	RT			
	Menu Items	ckn	rice	pinto	roll	mix	marg	tea	unbrd	raw					
		nugget		beans		veg			ckn	veg					
Lunch	Temperatures	185.1	82	180.1	PT	1795	40	PT	1940	40					
Ţ	Menu Items	hot	bun	chili	bean	cole	pota	onion	must	cob	dri	chee			
~		dog				slaw	salad		-ard	-ler	nk	se			
ner	Temperatures	1114	RT	191	190	33	33	32	BT	38	RT	38			
DISH MACHINE		Ten		mperature		Wash 150+		Rinse	180+	If Needed					
Temperature according to manufac	turer's specifications			Breakfast		153		170		low king		P			
and chemical agent used in Final R	inse			Lunch		155		178		autemp		mp			
				Dinne	r	156		180				<u> </u>			
POT and PAN SINK			Te	mpera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200ppm		ppm			
Final Rinse Temps determined by	chemical agent used		F	Breakfa	st	115		Ille		20	0 pg	m			
				Lunch		112	)	112	5	200	200	M			
				Dinne	r	1/	5	113	)	200	RO	Ma			
FREEZER and WALK-	IN	Te	mpera	ture		Freeze	r 0	Walk-ir	1		Walk	-in			
						or belo	w	35-40 F			35 - 4				
Record temperatures, Free	zer and Walk-ins			A	M	- /	>_	37	4		38				
Record temperatures, Free	zer and Walk-ins			F	M		4	38			40				
STORAGE	DRY		rature	45-80		Spice		Store F	Rm			-			
Record temperatures Dry S	Storage Areas			A	M	69		70							
Record temperatures, Dry	Storage Areas			P	M	59	1	70							
ot- Waten Temps in sink		Al	M	Pl	M	- 1									
//	121	4	17 1												

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



Date: 8-3-2023	THURSI	)AY	Tin	ne:04	5	AM )	Time;	855	PM	Cyc	le 4	
Shift Check		AN	Л	PN	1	Comi	nents					
		No	Yes	No	Yes							
All areas secure, no evide	nce of theft		$\checkmark$									
Workers reported to work			V		/							
fever, cough, shortness			/		/							
no skin infection, and	d no diarrhea		V									
Kitchen is in good genera			V							4		
All kitchen equipment ope	erational & clean	$\sqrt{}$			(	_						
All tools and sharps inven	toried		V,		1				¥			
All areas secure, lights ou	t, exits locked	No.	V		/							200
PRODUCTION SHEET	Menu Items	oat meal	T- ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	100	PB
Breakfast	Temperatures	174	169	RT	RT	36	36	RT	act	30	KT	RT
Dicartast	Menu Items	fidelo	meat	grn	corn	salad	dress	marg	roll	tea	che	fruit
			sause	beans		~	-ing				ese	
Lunch	Temperatures	183.1	183.1	183.1	178.1	40	40	40	RT	ET	40	27
Dullon	Menu Items	Shar Brottes	beans	macr		roll	Lett/	dress	fruit	drin k	car	egg sald
		Lance Ser Coll College	132	salad		0	onion	-ing	RT	BT	1710	32
Dinner	Temperatures	40	185	40		RI	3-8	Rinse		If Ne	and the same of	00
DISH MACHINE			mpera		wasi	150+	Rinse 1-				000	
Temperature according to manufacture		J		Breakfast		_()	6	1	10	Low tem		
and chemical agent used in Final F	Cinse			Lunch Dinner		122		175		1000 101		T
						Wash 110 F		Rinse 110 F		Sanitizer-200pp		nnm
POT and PAN SINK				mpera		W asii	1170			200 a Dm		PP···
Final Rinse Temps determined by	chemical agent used			Breakfast		113		115		20	How	,
				Dinne	Lunch		112		1 - 400	70	Phil	Al.
					1		12	Walk-i	115	120	Walk	m
FREEZER and WALK-	IN	Te	mpera	ture		Freeze or belo		35-40 H			35 – 4	
Record temperatures, Free	ozer and Walk-ine				M	~ 2		39			40	
Record temperatures, Free					PM	-4		22	.6		40	>
	DRY	Tempe	rature			Spice	Room	Store I	Rm			
STORAGE	DIX.	l										
Record temperatures Dry	Storage Areas			P	M	6	8	6	3			
Record temperatures, Dry				F	M	6	3	6	7			
Hot- Water Temps in sir		A	M	P	M							
HUL WALL I CHIPS IN SIL		- 7	3-1		10							

Signature, Cook Supervisor (PM)

NF-6-2-20



Signature, Cook Supervisor (PM)

# FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Date: 8/7/13	Wednesd		CLO		e340		7	1-	50 PM	и) (	Cycle	e 4
Shift Check		AN	Л	PN	_	Comin				/		
7 Sint Check	tiist	No	Yes	No	Yes			540				
All areas secure, no evide	nce of theft	110	X									
Workers reported to work			X		V							
fever, cough, shortness			X		V							
no skin infection, and	d no diarrhea		>		V							
Kitchen is in good general			7		V							
		$\times$	- 0		V	J	•					i i
All kitchen equipment ope		~	V		V							
All tools and sharps inven					1/	-1-		•	-			
All areas secure, lights ou		farina	eggs	gravy	diet	bisc //	marg	sugar	coffee	milk	che	fruit
PRODUCTION SHEET	Menu Items	laina	Cgg3	gruvy	jelly	tortill	5	2			ese	
		177	141	ILO	R	141	380	0	Ri	273	371	38
Breakfast	Temperatures	176	1/6	100	salad	salsa	dress	corn	marg	chees	tea	grn
	Menu Items	Taco casser	pinto beans	rice	Salau	Saisa	-ing	bread	marg	e	tea	tky
				and the	. (1)	D-r			10	1110	OT	iles
Lunch	Temperatures	F15.4	-	17460	NO	21	40 roll	QT brd	40 drink	40 brea	jell	PB
	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	ron	puddn	drink	d	y	15
i ner	Temperatures	205	197.5	2005	199.	38	RT	RT	H	21	1-1	17
DISH MACHINE	***************************************	Temperature		Wash	150+	Ripse	180+	If Ne	eded			
Temperature according to manufac	cturer's specifications	Breakfast		ast	15-5		18	0			_	
and chemical agent used in Final R	tinse	Lunch		ı	756		180		4			
				Dinne	r	158		181				
POT and PAN SINK			Te	mpera	ture	Wash 1	10 F	Rinse 1	10 F	Saniti	zer-200	)ppm
Final Rinse Temps determined by	chemical agent used		I	Breakfa	ast	116.3		119.4		1 00PF		phy
				Luncl	ı	112		110	5 /	20	OP	DM
				Dinne	r	11	5	11	2	20	NF	PM
DDEEZED and WAYK	IN	Те	mpera	ture		Freezer	0	Walk-ii	n		Walk	:-in
FREEZER and WALK-	HIN	10	mpera	tuit		or belo		35-40 F	7		-	40 F
Record temperatures, Free	ezer and Walk-ins			A	M	7		37	8		-	01
Record temperatures, Free					PM_	*5.	4	36			89.	3_
	DRY		rature	45-80	)	Spice 1	Róom	Store I	Rm	•		
STORAGE										1		-/
Record temperatures Dry Storage Areas				A	M_	7	5_	71				_
Record temperatures, Dry Storage Areas				P	M	6	4	6	6 1		/	
Hot-Water Temps in sin	A	M	P	M		_		1	/	Ĺ.,	/_	
1	//			11	8				/		/	
hall	NI						K	had	the			

nature Cook Supervisor (AM)

8-3-23

FOOD SERVICE MANAGER

DATE



, 1	OPENING	y anu '	CLO	DIII		/		_				
Date: 8/1/23	TUI	ESDA	Y	Time	03	HAX	M) T	ime{8	35 (PN	1) C	ycle	4
Shift Check	clist	AN	M	PN	1	Comi	nents					
		No	Yes	No	Yes				9			
All areas secure, no evide	nce of theft		$\overline{}$		V,							
Workers reported to work			1		V							
fever, cough, shortness	of breath, chills,		1		V,							
no skin infection, and	d no diarrhea		1		V,							
Kitchen is in good genera	l appearance		1		0,	-	*					
All kitchen equipment op	erational & clean	×			1	_						
All tools and sharps inver	ntoried	NO NEW YORK SHEET	X		V	_			-			
All areas secure, lights ou									cc	:11.	ogg	Bran
PRODUCTION SHEET	Menu Items	cereal Offman	pan Lcake	syrup	T- ham		marg	sugar	coffee	milk	egg s	fks
Breakfast	Temperatures	178	168	RI	170		328	14	14	572	166	NH
Dicariast	Menu Items	Ckn	rice	gravy	roll	grn	marg	tea	beef	raw	bre	fruit
		fry stk				bean			patty	veg	ad	ho
Lunch	Temperatures	185	121	178	RT	170	38	RI	180	39	Id	R
2012	Menu Items	Ckn spaghett	pea/ carrot	beans	salad	roll	dress -ing	marg	drink	cake	che ese	fruit
ner	Temperatures	184	200	190	38	RT	RT	38	KT	KT	58	KI
DISH MACHINE		1.	Te	mpera	ture	Wash	150+	Rinse	180+	If Ne		
Temperature according to manufa	cturer's specifications		J	Breakfast		153		1/8		1000	ten	1
and chemical agent used in Final I	Rinse	I		Lunch		156		175		Modrem		4-
				Dinne	r	156		180				
POT and PAN SINK			Te	mpera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200p		)ppm
Final Rinse Temps determined by	chemical agent used		I	Breakfa	ast	11-	6.2	11	6.1		- 00-	PIV
				Luncl		1/8	3	110	0	200	PP	n
				Dinne	r	10	20	12	27	20		17
FREEZER and WALK-	IN	Te	mpera	ture		Freeze		Walk-i			Walk	
					3.6	or belo	ow	35-40 I			352	40 F
Record temperatures, Free	ezer and Walk-ins				M	7	2	24	9		1	24
Record temperatures, Free		ac.	4		PM_	Lin	Room	Store	Rm	•	-2	20
STORAGE	DRY	Tempe	erature	45-81	U	Spice	MOOIII	Store				2
Record temperatures Dry Storage Areas				A	M	7,	0	6			/	
Record temperatures, Dry Storage Areas				P	M	6	9,	7	0		/	
Hot-Water Temps in sin	nk	A	M	P	M		/	/		1	1	
1 lot water remps in si		11	8	12		1				1		
// .1.	1/)						12.	ang				

mature, Cook Supervisor (AM)

FCOD SERVICE MANAGER

8-2-23

Signature, Cook Supervisor (PM)



Date: 7.31-23				04	OO(AI	M) Ti	me 🧷	D PM	1 <u>C</u>	ycle	4	
Shift Check	dist	Al	M	PN	1	Com	ments					
		No	Yes	No	Yes							
All areas secure, no evide	nce of theft		X		1							
Workers reported to work	, no open sores,		X		/							
fever, cough, shortness	of breath, chills,		X		/							
no skin infection, and			X		/							
Kitchen is in good general	l appearance		X		-							
All kitchen equipment ope	erational & clean	X									-	
All tools and sharps inven	toried		X		/,					10		
All areas secure, lights ou	t, exits locked				1							
PRODUCTION SHEET	Menu Items	Oat – meal	Scrm eggs	potato	Jelly salsa	Bisc	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	198	179	185	RT	RT	36	BT	RT	36	RT	RI
Dicartast	Menu Items	Ck Fajitas	rice	grill pepp	grill onio	torti	pinto beans	tea	cake	ckn		fruit
Lunch	Temperatures	45	181.0		177	121	184.4	27	DIT	170.3	3	40
Lunch	Menu Items	Beef patty	bun	hash brown	cole	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard
Dinner	Temperatures	169	AT	175	32	32	3-8	AT	RT	BI	BI	RT
DISH MACHINE		Temperature		Wash 150+		Rinse	180+	If Ne				
Temperature according to manufac	cturer's specifications			Breakfast		150		176		/owtens		$\varphi$
and chemical agent used in Final R	linse	Lu		Luncl	1	155		178		lowtemp		0
				Dinne	r	157		130				,
POT and PAN SINK			Te	mpera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200p		)ppm
Final Rinse Temps determined by	chemical agent used		I	Breakfa	ast	115		116		730ppA		N
				Luncl	1	112		115		20	0"	
				Dinne	r	11:	2	- 113	5	20	D P	nn
FREEZER and WALK-	IN	Te	mpera	ture		Freeze		Walk-i			Walk	-in
						or belo		35-40 I		35-40 39.7		
Record temperatures, Free				AM	2		36.					
Record temperatures, Free					PM	-4		3る Store I			4	5.5C
DRY		Tempe	erature	45-80	D	Spice	Room	Store	Kili			
STORAGE	Record temperatures Dry Storage Areas		AM			10	9	70				
Record temperatures Dry	Storage Areas											
Record temperatures Dry	Storage Areas Storage Areas				M	6	9	76	5			
	Storage Areas	A	M	F			9	70	5			

Signature, Cook Supervisor (AM)

8-1-23

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

#### GEO Aurora ICE 3130 N. Oakland St

### Temperature °F

A-1	72.02
A-2	72.02
Ā-3	72.02
A-4	76.61
B-1	73.91
B-2	70.81
B-3	69.80
B-4	71.21
C-1	72.50
C-2	69.80
C-3	72.70
C-4	70.00
E-1	81.31
E-2	72.70
D-1	7 <u>3</u> ,9
ISOLATION	70.31
PATIENT ROOM	72.81
INTAKE/RECEIVING	69.80
Tank Temp S-12	0.00
Present Value BOILER-3	0.00
Universal Input[1]	167.59



### Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street Aurora, CO 80010

Date: Monday, August 07, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	71,5	104.5	U	(/
	69,1	104.1	11	. li
South-B	7143	104,2	11	11
South-C	700	. 104.2	11	u
South-D	70.3		1(	h
South-E	10.4	105.1		1/
South-F	71.7	107.1	10	
South-G	5 hamen	108.1	ι(	11
South-L	72.0	105.1	11	11
South-M	72.3	105.9	11	ıl
	(93	105.3	7.(	4
South-N	70.1	104.7	11	h
South-X	0 1	1043	VI	11
South-Y	70.4	1040	11	11
South-Z	69.9	104.0		
South SMU	74.2	109.6	ll	ι,
South SMU Shower	74,2	109.6	(1	N/A
MED ISO- Room 1	72.7	108-1	N/A	N/A
MED ISO- Room 2	72,7	108.1	N/A	N/A
MED ISO- Room 3	72.7	1081	N/A	N/A
MEDICAL	N/A	N/A		

Write Legibly

SIGN:



### Monday, August 07, 2023 North Building Temperature Log

195 Aurora Detention Center

3130 Oakland St.

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1								
	A-2			:	:-0:	/.		_	
	A-3		T	~ L	其	(1)	3.	5)	
	A-4		1	774/1		(10			
	B-1		-	- 1	,41	1	422	4)	
	B-2		10	7/19	1 2	(	~~	0 /	
	B-3		$\wedge$	. 1	4	/ 1	27	7)	
	B-4		TEC	1601	71:00	(/	05,	/ )	
	C-1			ite.		114	()		
	C-2			117		00	16)		
	C-3			/					
	C-4								
	D-1						N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1						N/A	N/A	N/A
	E-2								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

	Therapy	- 17.2-							
r	Intake	N/A			N/A	N/A	N/A	N/A	N/A
PRINT: Write Legibl					SIGN:	M	2		
Medical Show	wers Tempe	rature Log	NT				Date:		
			Name:				Date.		
ROOM	542	540	538	536	534	523	522	Tub ]	Room
Air:									
Water:									
Temperature	Taken with	a Fluke Mod	l 52 Digita	1 Thermom	eter				